



COCKTAILS

18

- Toki Highball**
Toki Whisky, Club Soda, Lime

Toki Old Fashioned
Toki Whisky, Bitters, Luxaardo Cherry

Roku G&T
Roku Gin, Tonic

Haku Martini
Haku Vodka, Vermouth

Sake Cocktail
Mio Sake, Roku Gin, Grapefruit, Club Soda

Tokyo Tea
Vodka, Gin, Rum, Sweet & Sour Midori

- Honey Deuce**
Haku Vodka, Lemonade, Raspberry

Sukai Sunset
Tito's Vodka, Pineapple Juice, Lime Juice, Grenadine

Sochu Melon
Sochu, Midori Melon Liquor, Lemon Juice

Fruit Smash
Muddled Seasonal Fruit, Haku Vodka, Lime Juice, Simple Syrup

White Lotus
Rasoberry Vodka, Peach Schnapps, Sour Mix

Shiso Lovely
Sochu, Agave Syrup, Yuzu Juice, Shiso Leaf

- Heat of the Moment**
Iichiko, Lime Juice, Agave Syrup, Strawberry Puree

Japanese Slipper
Midori, Haku Vodka, Cointreau, Lime Juice

Lychee & Cherry Martini
Haku Vodka, Lychee, Grenadine

Japanese Watermelon Fix
Roku Gin, Lemon Juice, Simple Syrup, Watermelon Chunks

JAPANESE LIQUORS

Toki Whisky	15	Hakushu Whisky Single Malt 18 Year	140
Suntory AO Whisky	46	Hakushu Whisky Single Malt Peated 18 Year	300
Hibiki Harmony Whisky	17	Yamazaki 'Distiller's Reserve' Single Malt Whisky	26
Hibiki Japanese Whisky 21 Year	170	Legent Yamazaki Whisky	46
Nikka Coffey Grain Whisky	15	Yamazaki Whisky Golden Promise Single Malt 18 Year 2024 Tsukuraike Edition	80
Nikka Coffey Malt Whisky	15	Yamazaki Whisky Islay Peated 18 Year Tsukuraike Edition	80
Nikka Whisky From The Barrel	17	Yamazaki Whisky Single Malt Suntory 18 Year	140
Tenjaku Pure Malt Whisky	15	Suntory Yamazaki Whisky	180
Kikori The Woodsman Whiskey	14	Yamazaki Whisky Mizunara 18 Year Tsukuraike Edition	300
Suntory Hakushu Whisky	57		

SAKE

Short/Tall

Gekkeikan Hot Sake	11 17
Gekkeikan Nigori 300m	13
Hana 375ml - Yuzu, Fuji Apple 375ml	19
Yuki Nigori 375ml - Lychee, Mango, Strawberry, White Peach	22
Gekkeikan Suzuku Jumai 300ml	26
Gekkeikan Horin 300ml	31
Gekkeikan Black & Gold 750ml	41
Sho Chiku Bai Mio Sparkling 300ml	14 64

BEER

Short 9 Tall 18

- Asahi

Kirin Ichiban

Sapporo

An 18% gratuity will be charged for parties of 6 or more. Split plates are subject to a \$27 charge.

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food-borne illnesses, especially if you have certain medical conditions. In case you have any significant food allergies, kindly inform your server as menu items may contain or come in contact with Milk, Eggs, Fish (such as Bass, Flounder, Cod), Crustacean shellfish (such as crab, lobster, shrimp), Tree nuts (such as almonds, walnuts, pecans), Peanuts, Wheat, and Soybeans. Menu item availability is on a rotating basis and subject to change.

Maximum 3 drink, per person, per hour.



APPETIZERS

Fried Tofu Tentsuyu, Green Onions	13	*Hamachi Jalapeño Hamachi Sashimi topped with Jalapeño, Ponzu Sauce, Micro Cilantro	20
Edamame Salted/Spicy	7/10	Octopus Ball Octopus, Crab Mix	16
Hamachi Collar Ponzu, Daikon Radish	17	Gyoza Serve Cripky, Chili Soy Sauce	15
Wakame Salad Seaweed	10	Fried Calamari Chili Aioli or Yuzu Remoulade	16
Sunomono Cucumber Salad Add: Octopus 11, Crab 18	10		

SOUP

Nabeyaki-Udon Noodle Soup Shrimp Tempura, Egg Tempura, Fish Cake, Green Onions, Bonito Flakes	17
Spicy Seafood Soup Salmon, Seabass, Calamari, Shrimp, Mushrooms in Clear Dashi Broth	18

NIGIRI & MAKI Nigiri 2 pcs.

*Maguro Tuna	11	Ebi Shrimp	10	*Shime Saba Mackerel	10
*Sake Salmon	11	Homemade Tamago Sweet Egg Omelette	9	*A5 Wagyu Truffle Zest, Truffle Soy, Chive	33
*Hamachi Yellowtail	13	*Santa Barbara Uni Sea Urchin	MP	*Aburi Sake Torched Salmon with ponzu sauce	13
*Hotate Jumbo Scallops	14	*Ika Squid	10	Umami Torched Tataki Wagyu	17
Unagi Fresh Water Eel	11	*Tako Octopus	11	Trout Roe Smoked	13
		*Tobiko Flying Fish Roe	12		

HOUSE ROLLS Cut or Hand Rolls

California Roll Crab Mix, Avocado, Cucumber	11	Shrimp Tempura Avocado, Cucumber, Soy Glaze	14
Blue Crab Roll California Roll, Blue Crab	18	*Diablo Roll Spicy Tuna, Avocado topped with Tuna, Diablo Sauce	21
Eel Avocado Cucumber, Eel, Avocado, Eel Sauce	12	*Rainbow Roll Spicy Tuna Roll topped with Tuna, Salmon, Hamachi, Smokey Jalapeño Aioli, Spicy Mayo	21
*Tekka Maki Tuna Roll	11	Vegetable Roll Avocado, Cucumber	11
*Negi Hamachi Scallion, Yellowtail	12	*Smoked Roll Salmon, Smoked Trout Roe	13
*Spicy Tuna Avocado, Spicy Mayo, Eel Sauce, Cucumber	13		
Soft Shell Crab Spicy Mayo, Cucumber	19		

SPECIAL ROLLS

Lobster Roll Cucumber, Spicy Crab, Lobster Tempura topped with Avocado, Cut Roll and 2 pcs. Hand Roll	31	*Rancheria Spicy Crab Filling with torched Prime New York Strip, Soy Garlic Sauce	22
*Volcano California Roll topped with torched Salmon, Smoked Trout Roe	23	*Theresa Roll Deep Fried, Spicy Tuna, Shrimp, Avocado, Spicy Mayo, Soy Glaze	17
*Pink Lotus Crab, Hamachi, Lemon Zest, Ponzu	20	*XXX Candy Cane Spicy Crab Filling, Avocado, layered with Ahi Tuna and Hamachi Sashimi	26
Tiger Roll Shrimp Tempura, Crab topped with Ebi, Avocado	19	*Samurai Roll BBQ Eel, Spicy Tuna, Avocado, Shrimp, Fried Garlic	26
Dragon Roll Crab, Cucumber, Avocado topped with BBQ Eel	20		

SPECIAL COMBOS

*Sashimi Dinner 46 Chef's Choice 15 pcs. Sashimi	Unagi-Don 36 BBQ Eel, Sweet Omelette, Rice
*Sushi Sashimi Deluxe 56 10 pcs. Nigiri, 9 pcs. Sashimi	*Zuke Tuna/Salmon Ikura 35 Soy marinated Tuna/Salmon, Ponzu, Ikura

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*Raw or Undercooked Items



TEPPANYAKI

Served with Soup, Salad, Stir Fried Vegetables, choice of Steamed or Fried Rice, Mochi

ENTREE

Chicken Teriyaki Sauce or Hot & Spicy	32	Salmon Steak Akarora King	41	Twin Lobster Tail Main Lobster	72
New York Strip 1855	43	Sea Bass Chilean	51	Jumbo Scallops	52
Filet Mignon 1855	55	Jumbo Shrimp 8 pcs.	47		

ADD-ON

Cold Water Lobster Tail	27	New York Strip	22	Chicken	15
Jumbo Scallops	28	Salmon Steak	19	Seasonal Vegetables	10
Chilean Sea Bass	29	Filet Mignon	31	Bacon Fried Rice	9
Jumbo Shrimp	19	King Crab Leg	33		

COMBO SPECIALS

Served with Soup, Salad, Stir Fried Vegetables, choice of Steamed or Fried Rice, Mochi

Sukai Trio Chicken, New York Strip, Shrimp	57
Seafood Combo Shrimp, Scallops, Chilean Sea Bass	59
Steak & King Crab Choice of Filet or NY Strip, King Crab	75
New York Strip & Lobster Tail 7oz. New York Strip and Lobster Tail	74
Filet & Scallops 7oz. Filet, Dry Scallop	67

A5 WAGYU

A5 Wagyu is known for tenderness, full body flavor and well balance marbling throughout the muscle. Our highest quality New York Strip is from the pristine island of Kagoshima, Japan.



New York Strip **37** per oz.

4oz. min.

Served with Soup, Salad, Seasonal Vegetables, Fried Rice, Truffle Zest, Truffle Soy, Hot and Spicy, Garlic Soy

Proudly featuring A5 Wagyu from Japan.

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FROM THE WOK

Served with Soup or Salad and White Rice

Wok Seared Filet Mignon 45	Lobster Tail and Jumbo Shrimp 55	Japanese Beef Curry 33
Onions, Asparagus, Black Peppercorn Garlic Sauce	Shitake Mushrooms, Ginger Soy Glaze	Stewed NY, Filet Katsu, Rice, Curry, Spicy Chili

BENTOS

Served with Soup. Salad, Half a California Roll, 3pc. Gyoza

Hibachi Bento 24/27/31	Shrimp Tempura and Vegetables 28
Choice of Chicken, Salmon or Steak	Tentsuyu
Chilean Sea Bass Bento 37	Sashimi Bento 40
Teriyaki, Hajikami	Chef's Choice 12 pcs. Sashimi
Filet & Shrimp Katsu Bento 42	
Katsu Dipping Sauce	

SIDES

Miso Soup 6	Garden Salad 10	Vegetable Tempura 11
Bowl of White Rice 5	Seaweed Salad 9	7 pcs.

DESSERTS

Vanilla Rainbow Cake 8	Black & White Cake 8
Strawberry Matcha Mousse Cake 11	Mochi Ice Cream 8
Cheesecake 7	Red Bean or Matcha Ice Cream 8

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